

TASTE OF GREATER HARTFORD 2023

PLEASE ENJOY OUR SPECIAL LUNCH PRIX-FIXE MENU - \$25*/PERSON

APPETIZERS

PLEASE CHOOSE ONE

SOUTHERN NEW ENGLAND CLAM CHOWDER

River's take on traditional clam chowder with a kick

LOBSTER BISQUE

housemade lobster bisque / scallions

SAUSAGE & KALE SOUP

scallions / housemade toast

ENTRÉES

PLEASE CHOOSE ONE

CHICKEN SALTIMBOCCA SANDWICH

parmesan-encrusted fried chicken / prosciutto / provolone / lettuce / tomato, balsamic glaze / garlic aioli / served on rustic garlic bread / housemade chips

RIVER'S PLF BURGER

8 oz. Pat LaFrieda's River-special blend / lettuce & tomato / onion ring / River sauce / served with hand-cut french fries

+ ADDS: CHEESE (\$1), BACON (\$2), EGG (\$2), GF BUN (\$3)

SALMON BURGER

handpacked salmon patty / sriracha aioli / lettuce / tomato / served with a mixed greens salad

MAPLE THICK-CUT BACON GRILLED CHEESE

gruyere cheese / smoked maple cheddar / sharp Vermont cheddar / thick-cut maple bacon / tomato / thickcut sourdough / served with our housemade chips

+ ADD A CUP OF TOMATO SOUP (\$5)

DESSERT

WHITE CHOCOLATE CRÈME BRÛLÉE

strawberries / white chocolate curls

*DOES NOT INCLUDE TAX OR TIP

*ITEMS CAN BE COOKED TO ORDER OR MAY BE CONSUMED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

TASTE OF GREATER HARTFORD 2023

PLEASE ENJOY OUR SPECIAL DINNER PRIX-FIXE MENU - \$55*/PERSON

APPETIZERS

PLEASE CHOOSE ONE

LOBSTER BISQUE

housemade lobster bisque / scallions

SAUSAGE & KALE SOUP

scallions / housemade toast

SOUTHERN NEW ENGLAND CLAM CHOWDER

River's take on traditional clam chowder with a kick

ENTRÉES

PLEASE CHOOSE ONE

8 OZ. FILET MIGNON

served w/ garlic scallion mashed potatoes / chef's vegetables of the day

SEAFOOD LINGUINI

Seared sea scallops / jumbo shrimp / calamari / North Atlantic cod / littleneck clams / P.E.I. Mussels / served over linguini

+ CHOICE OF "WHITE SAUCE" (GARLIC-BASIL WINE BROTH), "RED SAUCE" (MARINARA); "FRA DIAVOLO" FOR ADDITIONAL SPICE +

ASIAGO SALMON

asiago-encrusted Atlantic salmon / pesto risotto / chef's vegetables of the day

RIGATONI BOLOGNESE

Classic blend of seared beef, pork, mire-poix / slow-cooked for three hours / finished with ricotta cheese & fresh basil / topped with sautéed duck confit

DESSERT

PLEASE CHOOSE ONE

WHITE CHOCOLATE CRÈME BRÛLÉE

strawberries / white chocolate curls

PEAR CAKE

pear cranberry jam / vanilla ice cream / hazelnut streusel

*DOES NOT INCLUDE TAX OR TIP

*ITEMS CAN BE COOKED TO ORDER OR MAY BE CONSUMED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.